Food Facility Industry Roundtable
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Person In Charge & Risk Based Inspections

Presented by

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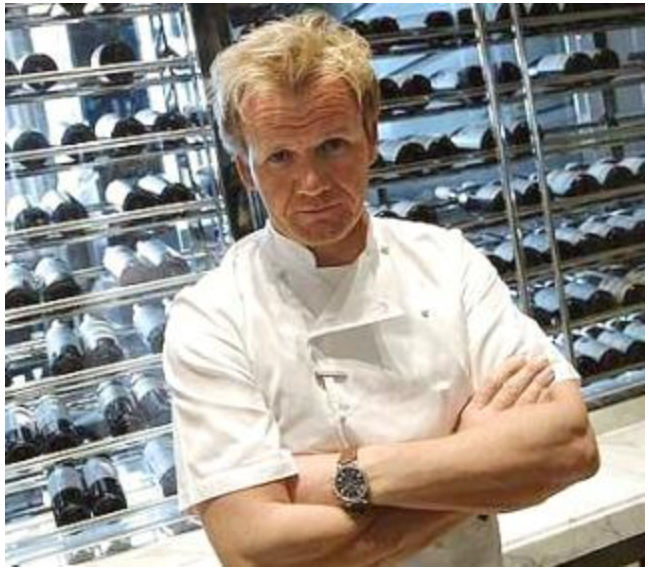
Objectives

- ❑ Understand the role and importance of a Person in Charge
- ❑ Understand the meaning and importance of Risk-Based Inspections
- ❑ Understand the Risk-Based Inspection Process

What is a Person in Charge?

The Person in Charge is the individual that is responsible for the operation of the food facility.



- He/she ensures safe food handing practices.
- He/she assists in administering managerial control for long term compliance.
- He/she must be present at the food facility during all hours of operation.

NOTE: The **Person In Charge** does not have to be the manager.

IMAGE 1: http://thestar.com.my/lifestyle/story.asp?file=/2008/5/13/lifefocus/21160415&sec=lifefocus

Responsibilities of the Person in Charge

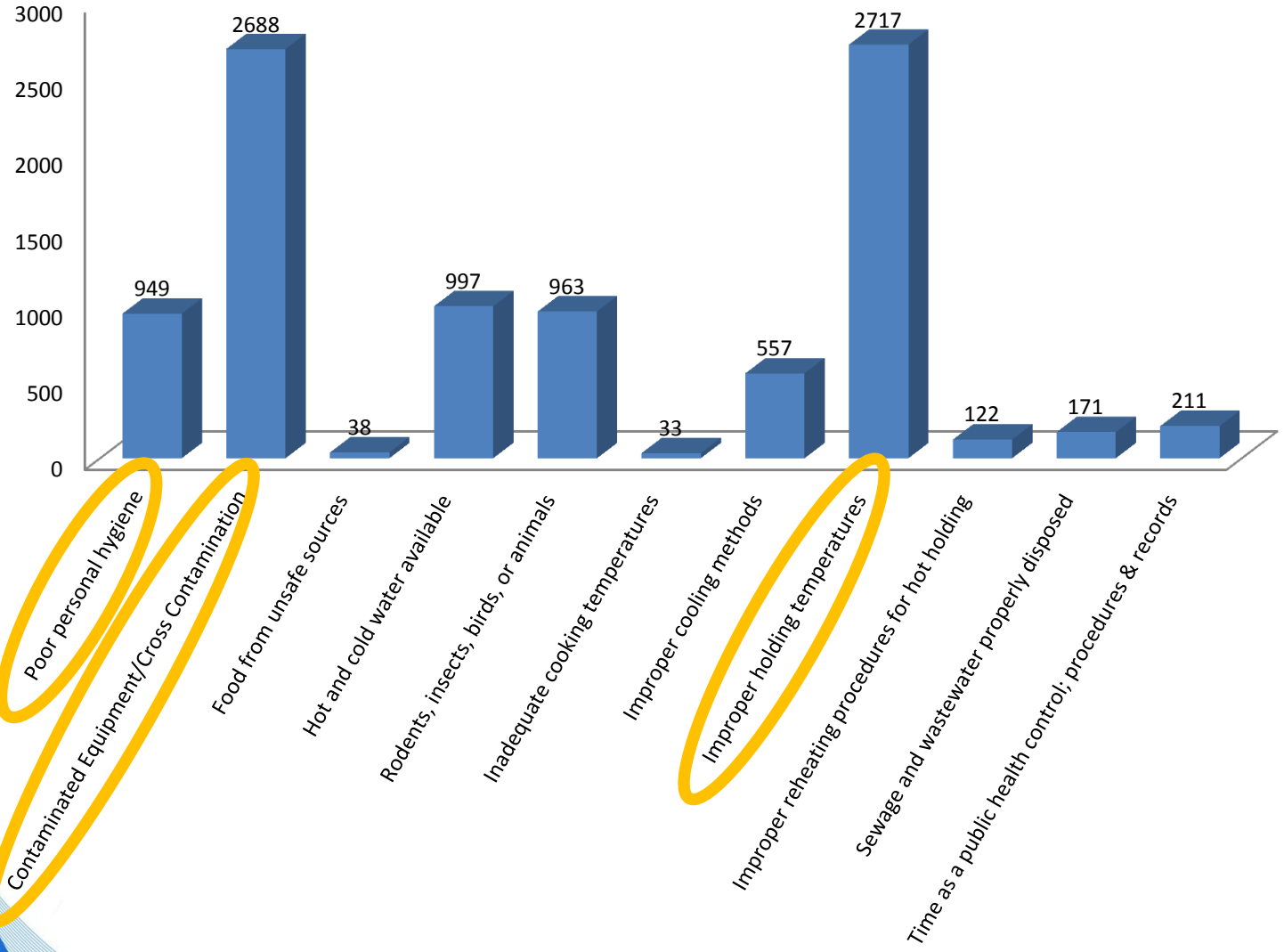
- Ensure that the employees are able to demonstrate and explain assigned roles and responsibilities.
- Employee Health & Hygiene
  - Reporting communicable diseases
- Time/temperature control
  - Thawing
  - Cooking
  - Hot and cold holding
  - Cooling
  - Reheating
- Prevention of food contamination
  - Unadulterated food/Not reserved
  - Cleaning and sanitizing
- Food from approved sources
- Consumer Advisory
- Highly Susceptible Populations (LHCF)
- Conformance with Approved Procedures (i.e.. HACCP Plans, Variance, etc.)
- Water/Wastewater
- Facility Sanitation & Structure
- General Food Safety
- Facility Equipment
- Managing food certifications and facility documentation (i.e. permit, inspection reports, etc…)

Why is it important to have a Person in Charge?

He/she helps prevent and control the contributing factors that are commonly associated with foodborne illness outbreaks (high risk factors):

- ❑ Poor personal hygiene
  - Communicable disease; reporting, restrictions & exclusion
  - Discharge from eyes, nose, and mouth
  - Eating, tasting, drink or tobacco
- ❑ Improper holding temperatures
- ❑ Inadequate cooking temperatures
- ❑ Food from unsafe sources
- ❑ Contaminated equipment/cross contamination
  - Returned and Re-service of Food
  - Food in good Condition, safe and unadulterated
  - Food contact surfaces; clean and sanitized

2012 Major Violations Cited in San Bernardino County



What can we (operators & DEHS) do to reduce the occurrence of these risk factors?

Risk-Based Inspections

Risk-based inspections are inspections that go beyond the mere assessment of code compliance.

Elements of a Risk-Based Inspection

- Assess occurrence and daily control of FBI risk factors
  - Monitor behaviors and practices
  - Prioritize time based on risk
- Assess code compliance related to risk factors AND determine if there is active managerial control (person in charge assist with this process)
- Immediate corrective actions for out-of-control risk factors using professional judgment
- Long-term compliance through intervention strategies

Evaluating a Risk during a Risk-Based Inspection

- Is it a behavior, or a practice that caused this violation/risk?
- Which foodborne illness risk factors are involved?
- What are the underlying causes (i.e. time pressure, equipment malfunction, etc.)?
- How can this violation/risk factor be controlled?
- What are the parameters that must be met to ensure food safety (i.e. temperature control)?
- Are specific actions or procedures incorporated to attain control over foodborne illness risk factors?

EXERCISE

Directions: Review each scenario and evaluate the risk of each violation.

Scenario 1

Setting: Orange Chicken on a Steam Table

Required Safety Parameters for the Setting: 135^0F or above; or Use time as a control

Risk Observed: Improper Hot Holding

Scenario 1

Questions inspectors will ask to determine the risk of this scenario.

- What temperature is required for cooking chicken?
- In a Hot holding unit what temperature is required? What actions do employees take when food does not reach the proper temperature?
- How long has the chicken been on the hot holding unit? How long will it remain on the hot holding unit? How do you monitor the time?

Improper Hot Holding

Setting: Orange Chicken on a Steam Table

Required Safety Parameters for the Setting: 135^{0}F or above; or use time as a control

Risk Observed: Improper Hot Holding

Scenario 2

Setting: Cooked turkey covered in foil cooling in deep covered container inside the reach-in refrigerator.

Required Safety Parameters for the Setting: Hot foods must be cooled from 135F to 70F in less than 2 hours. Total cooling time from 135F to 41F must be less than 6 hours. Must use approved methods.

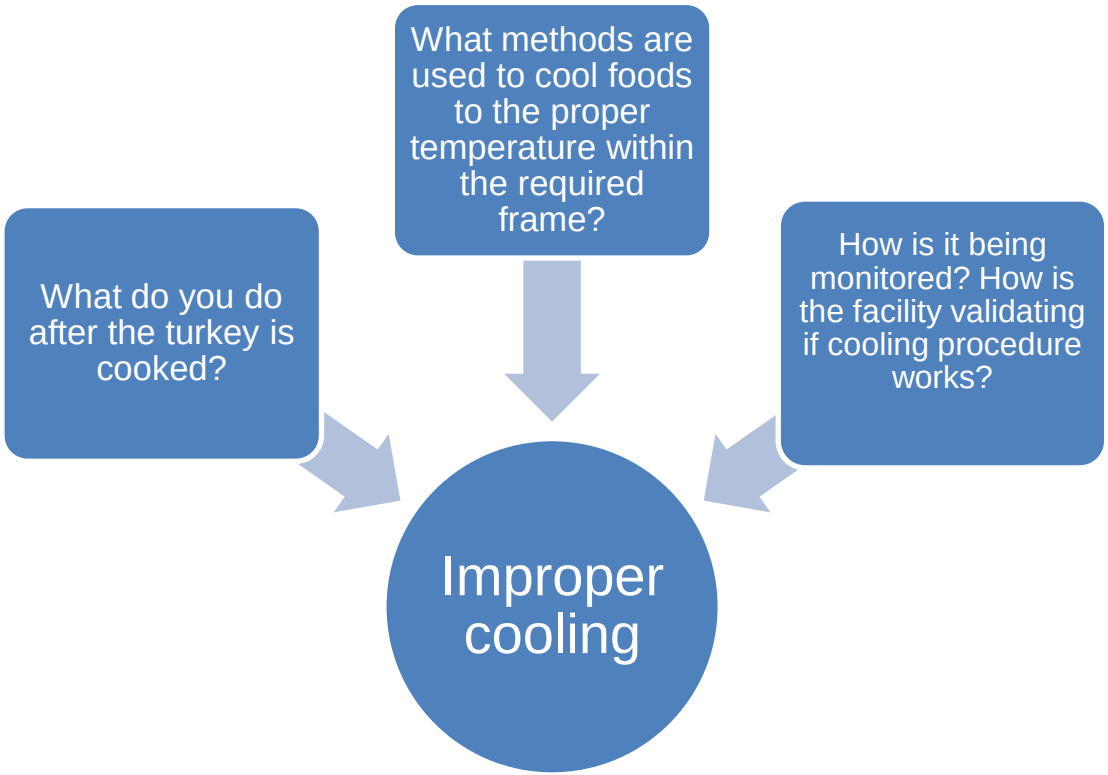
Risk Observed: Improper Cooling Methods

Scenario 2

Setting: Cooked turkey covered in foil cooling in deep covered container inside the reach-in refrigerator.

Required Safety Parameters for the Setting: Hot foods must be cooled from 135F to 70F in less than 2 hours. Total cooling time from 135F to 41F must be less than 6 hours. Must use approved methods.

Risk Observed: Improper Cooling Methods



Scenario 3

Setting: Raw meat juice dripping in container of vegetables

Required Safety Parameters for the Setting: Food must be stored in a manner that will prevent contamination

Risk Observed: Cross contamination/Contaminated Equipment

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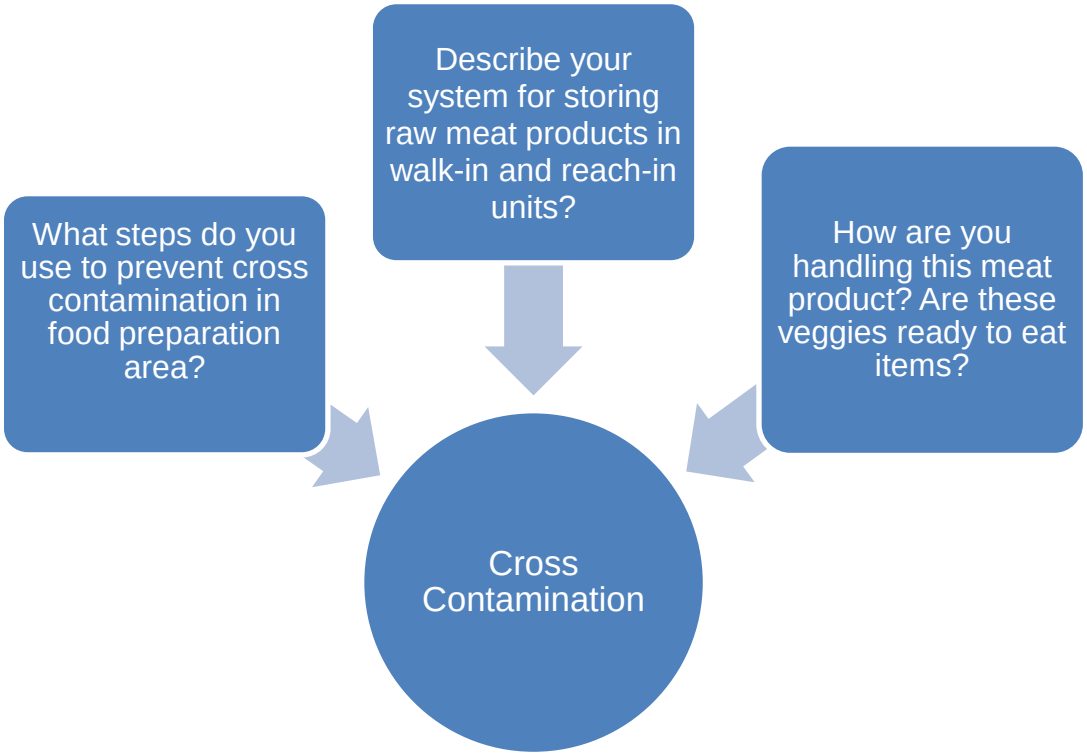
Risk Observed: Cross contamination/Contaminated Equipment



Scenario 4

Setting: Internal Temperature of cooked turkey at 145F

Required Safety Parameters for the Setting: Poultry must have an internal temperature of at least 165F for at least 15 seconds

Risk Observed: Inadequate Cooking Temperature

Scenario 4

Setting: Internal Temperature of cooked turkey at 145F

Required Safety Parameters for the Setting: Poultry must have an internal temperature of at least 165F for at least 15 seconds

Risk Observed: Inadequate Cooking Temperature

What internal temperature is required of a cooked turkey?

How do you know when it is done cooking?

What actions do employees take when food does not reach the proper temperature?

How do you check cooking temperature?

How do you calibrate the thermometer?

What happens to leftovers?

Cooking Temperature

Cont… Some Questions for Assessing Risk Based Inspections

Poor Personal Hygiene

- What kind of policy do you have in place for handling sick employees?
- What are food employees instructed to do when they are sick?
- How often do employees wash their hands?

Food From Unsafe Source

- How do you verify that the food you receive is from an approved source?
- What method do you use to verify the source of your shell fish?
- What do you check for when food is delivered to your establishment (e.g. damages, pests, temperatures, etc)?

Contaminated Equipment

- How is the 3 compartment sink set-up and used to clean utensils?
- How do you know that the sanitizer concentration is correct?
- What method is used to clean the meat slicer?
- How does an employee know that food preparation sink was previous cleaned and sanitized before they use it to prepare food?

Summary

- The role and importance of a Person in Charge
- The meaning and importance of Risk-Based Inspections
- The Risk-Based Inspection Process